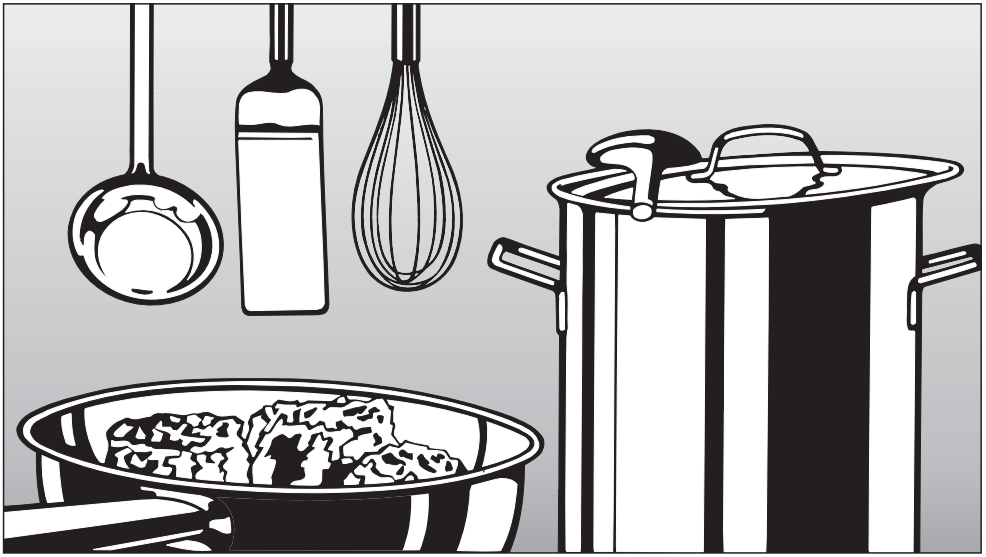
Miele

Operating Instructions



Ceramic Cooktop
KM 400
KM 412

USA CDN

To prevent accidents and
machine damage,
read the Operating Manual
before installation or use.

M.-Nr. 05 060 850

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IMPORTANT SAFETY INSTRUCTIONS

Installation and connection

When using your appliance, follow basic safety precautions including the following:

- Read all instructions before using for the first time.
- Be certain your appliance is properly installed and grounded by a qualified technician.
- To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.
- Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.
- Before servicing, disconnect the power supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

Correct usage

- Do not operate the appliance until properly installed in the countertop.
- This appliance is intended for residential use only.
- Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the cooktop.
- Never use the appliance to warm or heat the room.
- This appliance must not be set up or operated outdoors.

Protection from damage

Do not drop anything on the ceramic surface of the cooktop. Although the ceramic glass is shock and scratch resistant, it is not shock or scratch proof.

Do not use pots or pans with bases with pronounced edges or ridges on the ceramic cooktop. These could permanently scratch or scour the cooktop. Grains of salt and sand can also scratch the surface.

Do not allow either solid or liquid sugar, pieces of plastic or aluminium foil to get on the cooking zones when they are hot. If these residues are allowed to cool on the ceramic surface, pitting or cracking could occur. Should sugar, plastic or aluminium fall on to the cooktop, first turn the appliance off, then immediately scrape off the remains with a shielded blade scraper while the surface is still hot. Take care not to burn yourself on the hot surface. Clean the cooktop once it has cooled.

Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.

In areas subject to infestation by cockroaches or other vermin, keep the appliance and its surroundings clean at all times. Any damage caused by pests will not be covered under the warranty.

Protection from burns

- Do not allow children to operate or play with or near the cooktop.
- Use only dry, heat-resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot heating element. Do not use towels or other bulky items near the appliance.
- Loose fitting or hanging garments should never be worn while using the appliance.
- Do not heat unopened food containers. Built-up pressure may cause the container to burst and result in injury.
- Do not store items on the appliance when not in use.
- Do not let cooking grease or other flammable materials accumulate on the appliance.
- Do not leave the cooktop unattended while in use. Overheated food can ignite.
- Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.
- Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.
- If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, these must be made of heat-resistant material.

Damage to the appliance

In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.
Contact the Miele Technical Service Department.
Do not use the appliance until it has been repaired.
Ensure power is not supplied to the appliance while repair work is being carried out.

Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. Do not use the appliance until it has been repaired.

Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstances should the outer casing of the appliance be opened.

While the appliance is under warranty, repairs should only be performed by a Miele authorized service technician. Otherwise, the warranty is void.

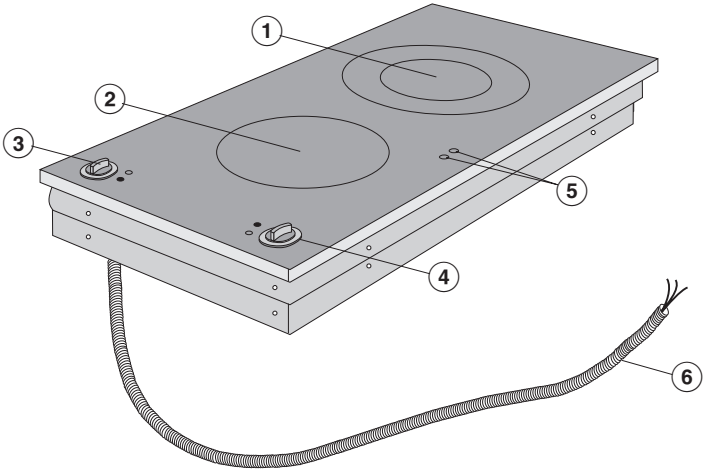
When using a portable appliance, make sure that its power cord does not come into contact with the cooktop.

Before discarding an old appliance, remove the power cord and any doors to prevent hazards.

SAVE THESE INSTRUCTIONS

Guide to the cooktop

KM 400



① Variable burner: 4" or 7 $^{5}/_{16}$" (12 or 18.5 cm) - 700 W or 1700 W

② Main burner: 5" (14.5 cm) - 1100 W

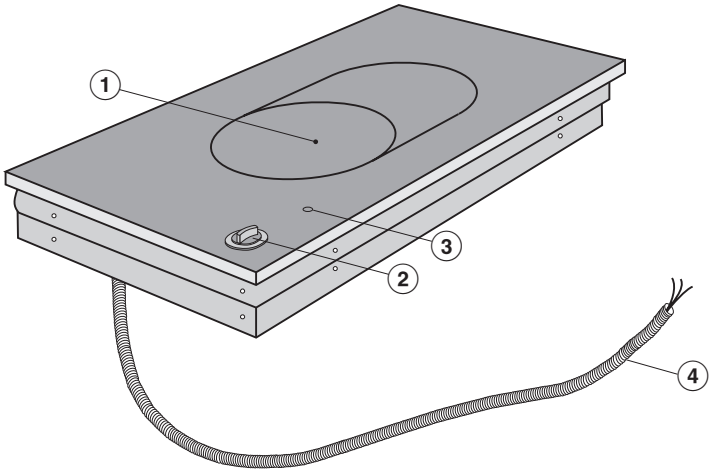
③ Control knob for main burner and operating indicator

④ Control knob for the variable burner and operating indicator

⑤ Residual heat indicators

⑥ Power supply cord

KM 412



① Variable burner: 6 $^{11}/_{16}$" or 10 $^{7}/_{16}$" (17 cm or 26.5 cm) - 1400 W / 2200 W)

② Control knob

③ Residual heat indicator

④ Power supply cord

Before using for the first time

General notes

A copy of the data plate for your appliance is included with this manual. It should be placed in the space provided at the back of this book.

The address of the nearest Miele Technical Service Department can be found on the back cover. If it becomes necessary to contact the Technical Service Department, please have the model and serial number of the appliance available. Both are listed on the data plate.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Disposal of packing materials

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable. Please dispose of these materials as you would any other recyclable products.

Disposal of an appliance

Old appliances contain materials that can be recycled. Please contact your local recycling center about the possibility of recycling these materials.

Before discarding an old appliance, remove the power cord and any doors to prevent it from becoming a hazard.

Cleaning and heating for the first time

Before using the appliance for the first time, clean it with a damp cloth and then dry with a soft cloth.

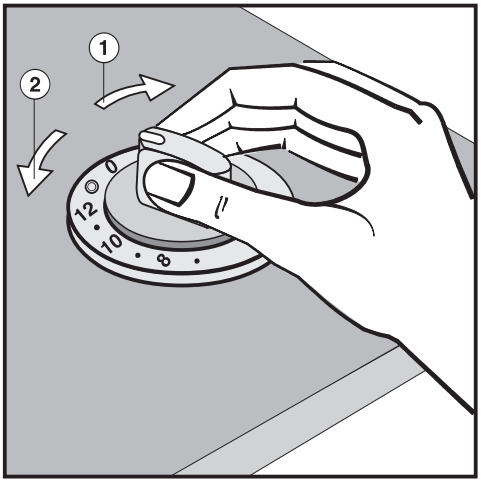
Do not use liquid dish soap. This can leave a permanent blue sheen on the ceramic surface.

Metal components have a protective coating which may give off a slight odor the first time your new appliance is heated.

The odor and any vapors will dissipate after a short time and do not indicate a faulty connection or appliance defect.

Turning on and off, residual heat indicator

Turning on the variable burner:



A **burner with the symbol** ◎ is **activated** by turning the respective control knob **clockwise,** ① , to the desired setting. It is **turned off** by turning the knob **counterclockwise,** ②, to "0".

The knob cannot be turned past ◎ to "0".

Turning on the single burner:

(only with KM 400)

A **burner without the symbol** ◎ is turned on or off by turning it either **clockwise or counterclockwise**.

When the burner is up to temperature, the residual heat indicator light will illuminate. The indicator light will go out once the cooktop temperature has reached a safe level.

Do not touch or lay any heat-sensitive objects on the cooktop while the residual heat indicator light is still on. Danger of burning and fire!

Description of the settings

Type of cooking	Setting
Melting butter or chocolate Dissolving gelatin Preparing yogurt	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food or liquid Keeping solid foods warm Cooking rice	1 - 3
Warming liquids and stews Thickening sauces Cooking rice puddings Preparing omelets, frying eggs, steaming fruit	3 - 5
Defrosting frozen foods Steaming vegetables and fish Cooking dumplings, potatoes, soups and broth	4 - 6
Bringing large quantities of food to a boil Continued cooking of large quantities of food	7
Braising meat, fish or vegetables	8 - 9
Making pancakes	9 - 11
Boiling water or soups	11 - 12
The symbol for turning on the extended cooking zone is	◎

These settings are given as a guide only. The cooking time will depend upon the amount, recipe and type of food.

Turning on the outer zone

When using large pots or pans, the outer/extended zone can be turned on.

Proceed as follows:

- Turn the knob **clockwise** past "12" to the ◎ position.
- Turn the knob **counterclockwise** to the desired setting.

To turn off the outer/extended zone, turn the knob counter clockwise to "0".

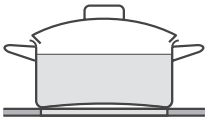
Overheating protection

Each cooking zone is equipped with overheating protection (internal temperature limiter). This turns off the heating elements in the cooking zone if the ceramic surface becomes too hot. Once the ceramic has cooled down to a safe level, the heat will automatically turn back on.

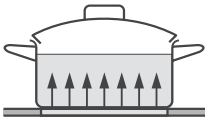
The heating elements cycle on and off to maintain a constant temperature.

Tips on saving energy

– Use pots and pans with flat or slightly concave bases for the most efficient cooking. The pan base should rest evenly on the ceramic surface when hot. Uneven bases can lengthen cooking times and cook food unevenly.



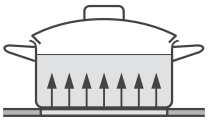
cold



hot

– To reduce heat loss, make sure the pot size and burner size correspond.

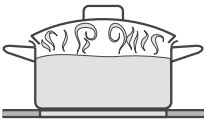
too small



correct

– Cooking with a lid will also help prevent heat loss.

uncovered



covered

Cooking can be completed using the residual heat of the burners by turning the cooktop off 10 - 15 minutes before the food is finished.

Under no circumstances should a steam cleaner be used to clean this appliance. Pressurized steam could cause permanent damage to the surface and to components for which the manufacturer cannot accept responsibility.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface, the surrounding frame and the frame and the countertop.

Never use scouring agents, pads, abrasive cleaning agents or strong cleaners, e.g. oven sprays, stain or rust removers, as these could damage the surface of the appliance.

Do not use liquid dish soap on the ceramic surface, as it can leave a blue sheen on the surface which may be difficult to remove.

The ceramic surface can be cleaned using a cleaner for ceramic surfaces. Follow the manufacturer's instructions on the packaging.

Make sure that no cleaner residue remains on the ceramic surface by carefully wiping the cooktop with a damp cloth. Cleaner residues could damage the cooktop when heated.

After cleaning, thoroughly dry the ceramic surface with a soft cloth to prevent a build up of limescale deposits.

The ceramic surface should be cleaned regularly, preferably after each use.

Allow the cooktop to cool down before cleaning. Wipe spills off using a damp cloth. Stubborn spills are best removed with a shielded scraper blade. Apply a cleaner for ceramic surfaces using a soft cloth or paper towel. This will remove any limescale deposits and metallic marks (aluminium deposits). A cleaner with a special additive to prevent water marks and smears on the ceramic surface can be used. Wipe the cooktop surface with a damp cloth and dry with a clean soft cloth.

Should any **sugar, plastic or aluminium foil** spill or fall onto the cooktop while it is in use, use a shielded scraper blade to scrape it off while the surface is still hot. Take care not to burn yourself. Allow the cooktop to cool down and then clean with a suitable ceramic cooktop cleaner.

⚠ Repairs should only be carried out by a qualified and trained person in accordance with local and national safety regulations. Unauthorized repairs could cause an injury or machine damage.

What if the indicator lights do not illuminate and the fryer does not heat?	
Possible fault	**Fix**
The fryer is not on.	Turn the control knob clockwise to a selected temperature.
The safety cut-out feature has activated.	Turn the control knob counterclockwise to "0" and check if the safety cut-out button has "popped-out". If the button has "popped-out", refer to "Safety cut-out feature".
The fryer tripped the circuit breaker.	Check the service panel for a tripped circuit breaker and reset. If power cannot be restored, contact Technical Service.

What if the oil has an unpleasant odor or smokes when heated?	
Possible fault	**Fix**
The oil is old or rancid.	Replace the oil with new oil.
The oil is not recommended for frying.	Use oil or fat specifically labelled as being suitable for deep frying.

What if the food is not crisp and brown or has an oily taste?	
Possible fault	**Fix**
The oil was not hot enough.	Increase the frying temperature.
The basket was overloaded.	Do not overload the basket. Leave enough space in the basket so food can separate when immersed in the oil.

Electrical connection

⚠ **WARNING:**
Disconnect the appliance from the main power supply before servicing. To reduce the risk of electric shock, make sure that the appliance is properly grounded after installation.

Power supply:

– 240 V, 60 Hz, 15 A fuse rating

or

– 208 V, 60 Hz, 15 A fuse rating

The oven is equipped with a power cord consisting of 3 leads. They must be connected to a dedicated line through the use of an approved junction box

Black : connect to L1 (hot)

Red: connect to L2 (hot)

Green: connect to GND (ground):

WARNING:
THIS APPLIANCE MUST BE GROUNDED

For further information, see the wiring diagram provided with the appliance.

Note to the installer:
Please leave these instructions with the consumer.

In the event of a fault which you cannot correct, contact the Miele Technical Service Department

(USA) 1-800-999-1360
techserv@mieleusa.com

(CDN/F) 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate.

Adhere data plate sticker here

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